

Chili Day in Cutler Bay Cook-Off Rules & Regulations

1. **Entries:** Only one entry per contestant/team will be allowed in each category.

2. **Prizes:** Prizes will be awarded in each of three categories - Chili, Salsa, Cornbread & Best Decorated Booth.

3. **Chef Divisions:** There are now three separate chef divisions:

- Amateur (Chili, Salsa, Corn bread)
- Restaurant (Best Chili & Best Salsa)
- Firefighter's (Best Chili)

4. **Chef's Meeting:** A **mandatory chef's meeting** will be held at Cutler Ridge Park at 7:00 PM on Thursday, January 23, 2020. One representative from each team must attend.

5. **Food Preparation:** All items must be prepared/mixed/cooked on site the day of the event. Meats must be available for inspection before being opened for cooking. However, ingredients may be prepped and/or pre-measured prior to arrival. All food must be prepared in plain site. Commercial mixes will NOT be permitted – all food must be cooked from scratch. No electric heating allowed, only propane & charcoal.

6. **Sanitation:** Chefs are to prepare and cook their foods in as sanitary manner as possible. **Cooking conditions are subject to inspection/modification by the event organizers** or his/her designee.

7. **Booth Location/Site:** The event organizer has final say over space assignments. All chefs are responsible for their own tables, tent (maximum of one 10'x10') and cookers. Set up no earlier than 9 am.

8. **Judging:** For judging purposes, each head chef is **REQUIRED** to prepare a minimum of two gallons of chili; one gallon of salsa or one pan of corn bread (depending on categories entered) All judge's samples **must** be taken from the same batch. There will be 5 judges.

Categories should be ready for judging by the following times:

- Chili 2:00pm
- Salsa 2:30pm
- Corn Bread 3:00pm

9. **Judges Samples:** Once containers for the judge's samples have been issued, each head chef is responsible for his or her sample container. Chefs must not remove or tamper with the numbers on the outside of the containers. Any marked or altered container must be replaced prior to submittal to the judges or it will be disqualified. Sample sizes will be designated at the Chef's meeting.

You will be required to provide the following for the judges:

- 1 cup of chili
- 1 cup of salsa
- 5 (small) pieces of corn bread

10. **Sales of Food:** No sale of chili, salsa or corn bread will be permitted. **Sales will result in immediate disqualification.** * Unless approved by event coordinator

2020 Awards	
Amateur Division	
1st place Chili	\$300
2nd Place Chili	\$200
3rd Place Chili	\$150
1st Place Salsa	\$200
2nd Place Salsa	\$150
3rd Place Salsa	\$100
1st Place Corn Bread	\$100
2nd Place Corn Bread	\$75
3rd Place Corn Bread	\$50
Restaurant Division	
Best Chili	\$200
Best Salsa	\$150
Firefighter's Division	
Best Chili	\$600
General Awards	
People's Choice Chili	\$150
People's Choice Salsa	\$100
Best Decorated Booth	\$75

The Town of Cutler Bay's Event Coordinators reserve the right to modify or change any rules, at any time, without advance notice